

## Weekend Brunch

### **A Light Start**

A Choice of

Chia Seed & Tapioca Pudding, Fresh Market Fruit (V) (GF)

Whisky Porridge, Cinnamon Cream (V)

Selection of Warm Viennoiseries with Butter & Jam (V)

Greek Yoghurt with Red Fruit Compote, Homemade Granola (V)

Soup of The Day

### **Brunch Plates**

A Choice of

Beer Battered Halibut, Chips, Tartar Sauce, Crushed Peas

Salmon Fish Cake, Parsley Sauce, Poached Egg, Hollandaise Sauce

Mac 'N Cheese, Roasted Hen of the Wood Mushrooms (V)

Chicken Pie, Mashed Potatoes, Mushrooms, Caramelised Onions, Carrots, Green Peas

Crushed Avocados on Charred Toast, Chilli Jam, Poached Egg (V)

Classic Eggs Benedict / Royale

#### **Desserts**

A Choice of

Pecan Crème Caramel (V)

Cocktail of Organic Taiwanese Melons (V) (GF)

French Toast, Dulce de Leche, Sherry Caramel, Toasted Almonds (V)

Apple Crumble, Vanilla Custard (V)

\$368 for 3 courses plus Juice or Coffee

+ \$350 (per person) 2-hour Free-flow Wine Includes House Prosecco, Rosé, Red, White Wine, Beer

# Signature Brunch Dishes

Signature Branch Bishes		
Oysters Utah Beach Lemon, Shallot Champagne Vinegar	3pcs 6pcs 9pcs	216 432 648
Grilled Tiger Prawns Harissa Butter, Cucumber Raita, Coriander & Mint	3pcs 6pcs 9pcs	200 390 580
Lobster à la Niçoise Crushed Potatoes, French Beans, Confit Tomatoes, Tapenade & Soft Boiled Eggs		358
Smoked Loch Duart Salmon Crème Fraîche, Chopped Eggs, Capers & Lemon		188
Korean Chicken Burger Kimchi Ketchup, Pickled Red Cabbages Served with a choice of Fries / Beef Fat Hash Browns		218
Pastas & Salads		
Chicken Caesar Salad Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy & Aged Parmesan	Small 178	Large 228
Wedge Salad (V) Iceberg Lettuce, Blue Cheese, Candied Walnuts, Pears	-	190
Jerusalem Artichoke Risotto (V) Truffle Mascarpone, Hazelnuts, Brown Butter	218	268
Lobster Linguine Soffritto Vegetables, Bisque Sauce	418	558
From The Josper Grill		
Half Roast Chicken  Mushrooms & Madeira Sauce, Asparagus		288
The Continental Wagyu Burger House Made Patty, Double Cheese Slices, Maple Bacon Jam, Tomatoes & Pickles Served with a choice of Fries / Beef Fat Hash Browns		258
Steak & Egg Sirloin Steak, Fried Egg, Confit Tomatoes, Straw Potatoes		398
USDA Brandt Beef Rib-eye 350g Served with a choice of Fries / Beef Fat Hash Browns		598
To Share Australian Angus Rib-eye On the Bone 1.2kg Fries, Green Salad, Green Peas & Bacon, Peppercorn Sauce, Bearnaise		1488
Sides		
Fries (V)		70
Truffle & Parmesan Fries (V)		128
Creamed Potatoes (V)		70
Mixed Salad (V)		70
Market Green Vegetables (V)		70
Green Peas & Bacon, Mint		99